

## Brunch serves 8-10

### BREAKFAST PASTRIES (V) 35 EA

a basket filled with hot cross buns, mini croissants, muffins, danish and scones

### FRITTATAS (GF) 45 EA

choose from breakfast, meat lovers, Spanish, vegetarian, Mexican or Italian

### APPLE BOURBON FRENCH TOAST (V) 45 EA

brioche soaked in egg, vanilla and bourbon, baked and served with caramel apple sauce

### FRESH FRUIT AND BERRIES (VE,GF) 45 EA

seasonal sliced fruit displayed on a wicker tray and garnished with the freshest berries in season

### SMOKED SALMON PLATTER 75 EA

the finest smoked salmon served with freshly baked bagels, cream cheese, shaved red onion, tomatoes and capers presented on a wicker tray

### BANANA BREAD (V) 16 EA

housemade banana bread topped with banana chips

### BLACKBERRY LEMON POUND CAKE (V) 20 EA

vanilla pound cake with a blackberry swirl topped with lemon icing

## Appitizers

### ARTISANAL CHEESE BOARD (V) 79.50 EA

selection of artisanal domestic and international cheese with crackers, breads, relish, chutney, dried fruit and nuts. *(serves 10-12)*

### DEVEILED EGGS (GF) 12 DZ

choose from classic, southwest or smoked salmon

### GRILLED BABY LAMB CHOPS (GF) 42 DZ

with mint sauce

### GOAT CHEESE TARTS (V) 24 DZ

caramelized red onion and rosemary

## Salads serves 8-10

### VEGGIE CHOPPED SALAD (VE,GF) 35 EA

romaine, grape tomatoes, avocado, garbanzo beans, cucumber, radish, broccoli, carrots, roasted corn and Goddess dressing.

### SPRING PASTA SALAD 45 EA

bowtie pasta, shrimp, peas, corn, red peppers, grape tomatoes and creamy lemon dressing

### POTATO SALAD (GF) 35 EA

yukon gold potatoes, green onions, diced pickles and hard cooked egg in a light mustard dressing

### KALE SALAD (V,GF) 45 EA

fresh cut kale, roasted tomatoes, golden raisins, parmesan and white balsamic dressing

## Main Courses

### LEG OF LAMB (GF) 32 LB

roasted in rosemary, garlic and dijon

### AMISH ROASTED CHICKEN (GF) 25 EA

whole chicken marinated in herbs and white wine served with roasted potatoes, peas and shallots (serves 2-3)

### ROASTED RACK OF LAMB (GF) 32 LB

rack of lamb with an herb and mustard crust served with red wine sauce

### SPIRAL CUT COUNTRY HAM (GF) 75 EA

glazed with maple brown sugar reduction and garnished with grilled pineapple (serves 10-12)

### STUFFED RIB EYE ROAST (GF) 32 LB

horseradish and parsley stuffed rib eye roast (6-7 lb pre cooked, serves 8-12)

V = VEGETARIAN | VE = VEGAN | GF = GLUTEN FREE



## Sides by the pound

<b>ROASTED GARLIC MASHED POTATOES (V,GF)</b>	<b>8.50 LB</b>
<b>HERB ROASTED YUKON POTATOES (V,GF)</b>	<b>7.50 LB</b>
<b>STEAMED VEGETABLE MEDLEY (VE,GF)</b>	<b>8.50 LB</b>
<b>GRILLED ASPARAGUS (VE,GF)</b> truffle oil	<b>12.50 LB</b>
<b>BABY CARROTS (VE,GF)</b> mint and honey	<b>7.50 LB</b>
<b>ROASTED BRUSSELS SPROUTS (VE,GF)</b> balsamic glaze	<b>9.50 LB</b>
<b>ROASTED BROCCOLI (VE,GF)</b> chili and lemon	<b>9.50 LB</b>
<b>BAKED CAULIFLOWER (VE,GF)</b> golden raisins and toasted pine nuts	<b>9.50 LB</b>
<b>ASSORTED DINNER ROLLS</b> with butter	<b>15.00</b>

## Desserts

<b>EASTER CUPCAKES</b> large vanilla, chocolate and red velvet cupcakes with pastel colored frosting and spring decorations	<b>6 for 24</b>
<b>EASTER COOKIES</b> beautifully hand decorated butter cookies	<b>5 EA</b>
<b>EASTER CAKE POPS</b> assorted flavor cake pops hand decorated for easter	<b>2.50 EA</b>
<b>CHOCOLATE EASTER NEST</b> crunchy chocolate nest topped with easter candies	<b>6 for 12</b>
<b>CARROT CAKE CHEESECAKE</b> 10" inch vanilla bean cheesecake swirled with Goddess carrot cake with a cinnamon graham cracker crust, whipped cream cheese frosting and cinnamon sticks	<b>60</b>

## Whole Cakes

8" (serves 16): **60**  
10" (serves 20): **80**

### STRAWBERRY LEMON CAKE

layers of white cake, strawberry jam, lemon curd and vanilla custard covered with strawberry buttercream and decorated with strawberry and lemon swirls

### COCONUT CREAM CAKE

layers of white cake and vanilla custard with coconut, covered in buttercream with coconut shavings and housemade "peeps"

### ROBINS EGG CAKE

malted buttercream filling with robins egg blue frosting and topped with easter egg candies

## Wines

### SANTOME PROSECCO

dry and refreshing, great with a variety of foods or in mimosas, pair with our famous fresh-squeezed orange juice (6.50 qt)

**18**

### GRUET ROSE BRUT

festive pink bubbles but still dry and food friendly

**19**

### CASALONE BRACHETTO

slightly sweet, lightly sparkling red stands up to sugar glazed hams and chocolate bunnies

**16**

### GUT HERMANNENBERG RIESLING

fruity yet dry, complements salty ham and casseroles

**24**

### LEESE-FITCH PINOT NOIR

fruity but serious crowd pleaser that pairs well with white and red meats alike

**12**

### EDMUND ST. JOHN BONE-JOLLY

a lighter beaujolais style perfect for brunch foods and daytime enjoyment

**24**

**THE EASTER CATERING MENU IS AVAILABLE THROUGH MARCH 30TH AT NOON**

**TO PLACE AN ORDER PLEASE CALL 773-292-7100 OR EMAIL [CATERING@GODDESSANDGROCER.COM](mailto:CATERING@GODDESSANDGROCER.COM)**

\*EASTER DAY DELIVERIES AVAILABLE LIMITED DELIVERY SLOTS AVAILABLE AT ANY GROCER LOCATION

\*DELIVERY IS AVAILABLE FOR AN ADDITIONAL CHARGE WITH A 1 HOUR DROP OFF WINDOW

\*HEATING INSTRUCTIONS WILL BE INCLUDED WITH EACH ORDER AND ARE AVAILABLE ON OUR WEBSITE

\*WE TRY TO PACK ITEMS IN CONTAINERS SUITABLE FOR AN OVEN OR MICROWAVE, BUT WE SUGGEST TRANSFERRING MICROWAVEABLE ITEMS INTO A CHINA OR GLASS DISH SUITABLE FOR MICROWAVES

\*A CREDIT CARD IS REQUIRED TO SECURE ALL ORDERS

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